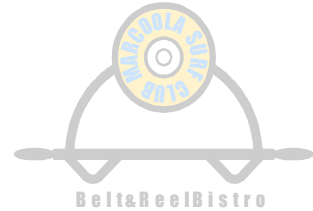


*Dinner from 6pm – 8pm*



***Starters***

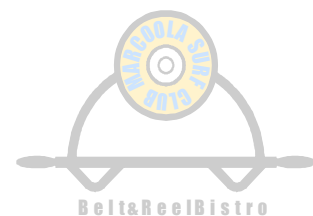
	<b><i>M</i></b>	<b><i>NM</i></b>
<i>warmed garlic bread</i>	\$5	\$6
<i>trio of dips, tortilla chips, kalamata olives</i>	\$8	\$9
<i>house salad of cucumber, olives, Danish fetta, red onion, cherry tomato, mesclun, house dressing</i>	\$7	\$8
<i>salt and pepper calamari, lemon and aioli</i>	\$11	\$12
<i>roasted tomato, asparagus and goats cheese tart, balsamic syrup, olive oil</i>	\$9	\$10
<i>sugar cured Atlantic salmon salad , pickled daikon, somen noodles, teriyaki glaze</i>	\$14	\$15
<i>Thai beef salad, pickled cucumber, ginger, red onion, mesclun, yellow bean soy dressing</i>	\$12	\$13

***Pasta***

<i>penne with chorizo sausage, tomato, roast capsicum, smoked paprika, basil, olives, parmesan</i>	\$16	\$17
<i>spaghetti with pumpkin, olives, tomato, capers, baby spinach, garlic, olive oil, fresh herbs, parmesan</i>	\$14	\$15
<i>fettuccine carbonara, bacon, mushrooms, garlic, fresh herbs, white wine cream</i>	\$15	\$16

***Usual suspects, served with salad and chips***

	<b><i>M</i></b>	<b><i>NM</i></b>
<i>salt and pepper calamari, lemon and aioli</i>	\$16	\$17
<i>crumbed whiting fillets, lemon and tartare sauce</i>	\$17	\$18
<i>crumbed king prawns, lemon and tartare sauce</i>	\$17	\$18
<i>seafood plate of crumbed and battered morsels from our local waters, lemon and tartare sauce</i>	\$20	\$21
<i>beer battered flathead, lemon and tartare sauce</i>	\$18	\$19
<i>chicken breast parmigiana, napoli, sliced ham, mozzarella, tomato sauce</i>	\$18	\$19
<i>chicken schnitzel, chips (only), gravy</i>	\$10	\$11



## **Main**

<i>Thai green chicken curry, greens, steamed rice, fresh baked roti bread</i>	\$21	\$22
<i>beef and bush tomato sausages, garlic mash potato, green beans, tomato jam, gravy</i>	\$17	\$18
<i>oven roasted chicken breast, smashed potato, steamed green vegies, seeded mustard dressing</i>	\$21	\$22
<i>300g pork cutlet, kipfler potato, bacon, pickled red cabbage, asparagus, mushroom sauce</i>	\$23	\$24
<i>250g beef rib eye, chips, garden salad and your choice of sauce</i>	\$24	\$25
<i>300g beef rump, chips, garden salad and your choice of sauce</i>	\$23	\$24

*Sauces for your steaks are – mushroom, peppercorn, Dianne or pan gravy*

## **Add these**

<i>sautéed tiger prawns (3), garlic cream</i>	\$4.5	\$5	<i>steamed vegetables, butter and sea salt</i>	\$4.5	\$5
<i>surf n turf, seafood from the day</i>	\$9	\$10	<i>bowl of chips, tomato and aioli</i>	\$5	\$5.5
<i>garden salad, house vinaigrette</i>	\$4.5	\$5	<i>wedges, sour cream, sweet chilli</i>	\$6	\$7
<i>garlic mash potato</i>	\$4.5	\$5	<i>additional gravy's</i>	\$1	\$1.5

**Desserts**, A selection of desserts are available from the front counter

**Gluten free and vegetarian options are available upon request**

**M = Member NM = Non Member**

*Please book your table to ensure the best possible experience with us*